



FOOD MENU DESIGN BRIEF REQUEST FORM & SOP

PROJECT DESIGN DETAILS

PROJECT NAME	Vegan
PROPERTY	Zengo, West Bay, Doha
SIZE (PIXELS = WEB) OR (INCHES = PRINT)	A4
ORIENTATION (PORTRAIT OR LANDSCAPE)	Portrait
DATE NEEDED	09/01/2026

MENU SUBMITTAL SOP

STEP 1: OBTAIN APPROVALS

FOOD MENUS: REQUIRED APPROVALS (INCLUDING SPECIAL HOLIDAY MENUS, RESTAURANT WEEK MENUS, ETC.)

- Menu Brief Preparation:**
 - Property GM, Director of F&B, Executive Chef, Chef de Cuisine, or Head Chefs must ensure that menu briefs are thoroughly reviewed before submission.
 - The brief should be checked for **grammar, spelling, allergens, and an associated cost** based on a **PMIX analysis and menu engineering**.
 - Pricing should be **informed and included in the initial submission**, rather than added after approval.
 - Completed menu submission must be received no less than 14 days before the proposed change.**
- Initial Review:**
 - The Property GM, Director of F&B, Executive Chef, Chef de Cuisine, or Head Chefs send the menu brief to the **RSH Culinary Director & RSH Regional Director of Operations** for a preliminary review and discussion.
- Final Approval Process:**
 - The RSH Culinary Director will forward the reviewed brief to the **RSH VP of Operations** (CC Isabella Sandoval) for **final edits and approval**.
- Menu Design Kickoff & Distribution:**
 - Once final edits are made and the menu is approved, the **VP of Operations will upload the document into the RSH Culinary Teams folder**.
 - For Owned & Operated properties or those with contracted RSH Brand & Marketing oversight:**
 - VP of Operations will upload into **ClickUp** and assign it to the **Marketing team** for menu design updates, then route it to the **Regional Director of Operations and Culinary Director**.
 - For other properties:**
 - VP of Operations will upload into **ClickUp** and assign it to the **Regional Director of Operations and Culinary Director** for distribution to the **Property GM/Chef team**.

STEP 2: DESIGN DEVELOPMENT

EXISTING MENU EDITS: 1-2 business days once project is received via ClickUp by VP of Operations

NEW MENU DEVELOPMENT: 5 business days once project is received via ClickUp by VP of Operations

MENU

Please drop the menu content below on page 2.



RICHARD
SANDOVAL
HOSPITALITY

Cold Starters

Papaya Pomelo Salad

green mango, peanut, lime chili dressing N, VG 65

Zengo Salad

local grown lettuce, cucumber, avocado, yuzu miso dressing C, MU, VG 65

~~Green Salad~~

~~green lettuce, avocado, maple mustard dressing VG 55~~

Sushi Maki

Veggie Maki Roll

sun-dried tomato, avocado, cucumber E, SU, VG 55

Hot Starters

Edamame Salt Or Spicy VG, S 43

Vegetable Spring Roll

glass noodle, green lettuce, sweet soya sauce G, S, VG 50

Zengo Specialities

Thai Green Curry

green curry broth, bok choy, mushrooms VG 85

Wok

Udon Vegetables

bok choy, spring onion, soya sauce VG, G, S ~~98~~ 80

Szechuan Vegetables

wok fried seasonal vegetables with szechuan sauce VG, G, S ~~85~~ 65

Sides

~~Grilled Asparagus~~

~~yuzu miso sauce, togarashi, nori powder 40~~

~~Steamed Jasmin Rice VG 25~~

Desserts

Mango

black glutinous rice, mango curd, mango sorbet, kanom dok jok 60



RICHARD
SANDOVAL
HOSPITALITY

Homemade Sorbet (Scoop) VG 22

C crustaceans | CE celery | D dairy | E egg | F fish | G gluten | L lupin | MO mollusc | MU mustard | N nuts | P peanut | SE sesame | S soya | SU sulphites | V vegetarian | VG vegan
*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.